Francesco Cacciola

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7801680/publications.pdf

Version: 2024-02-01

151 papers 4,696 citations

38 h-index 59 g-index

155 all docs

155 docs citations

155 times ranked 4515 citing authors

#	Article	IF	CITATIONS
1	Comprehensive multidimensional liquid chromatography: Theory and applications. Journal of Chromatography A, 2008, 1184, 353-368.	3.7	299
2	A Comprehensive Review on Infrared Heating Applications in Food Processing. Molecules, 2019, 24, 4125.	3.8	138
3	Characterization of polyphenols, lipids and dietary fibre from almond skins (Amygdalus communis L.). Journal of Food Composition and Analysis, 2010, 23, 166-174.	3.9	131
4	Comprehensive two-dimensional liquid chromatography with parallel gradients for separation of phenolic and flavone antioxidants. Journal of Chromatography A, 2007, 1149, 73-87.	3.7	128
5	Chemical Characterization of Sacha Inchi (<i>Plukenetia volubilis </i> L.) Oil. Journal of Agricultural and Food Chemistry, 2011, 59, 13043-13049.	5.2	111
6	Determination of phospholipids in milk samples by means of hydrophilic interaction liquid chromatography coupled to evaporative light scattering and mass spectrometry detection. Journal of Chromatography A, 2011, 1218, 6476-6482.	3.7	110
7	Comparative Analysis of Flavonoid Profile, Antioxidant and Antimicrobial Activity of the Berries of <i>Juniperus communis</i> L. var. <i>communis</i> and <i>Juniperus communis</i> L. var. <i>saxatilis</i> Pall. from Turkey. Journal of Agricultural and Food Chemistry, 2009, 57, 6570-6577.	5.2	91
8	Potential of comprehensive chromatography in food analysis. TrAC - Trends in Analytical Chemistry, 2013, 52, 186-205.	11.4	91
9	Two-dimensional and serial column reversed-phase separation of phenolic antioxidants on octadecyl-, polyethyleneglycol-, and pentafluorophenylpropyl-silica columns. Journal of Separation Science, 2006, 29, 555-566.	2.5	90
10	Employing ultra high pressure liquid chromatography as the second dimension in a comprehensive two-dimensional system for analysis of Stevia rebaudiana extracts. Journal of Chromatography A, 2011, 1218, 2012-2018.	3.7	90
11	High efficiency liquid chromatography techniques coupled to mass spectrometry for the characterization of mate extracts. Journal of Chromatography A, 2009, 1216, 7213-7221.	3.7	89
12	The Contribution of Carotenoids, Phenolic Compounds, and Flavonoids to the Antioxidative Properties of Marine Microalgae Isolated from Mediterranean Morocco. Molecules, 2019, 24, 4037.	3.8	88
13	Mass spectrometry detection in comprehensive liquid chromatography: Basic concepts, instrumental aspects, applications and trends. Mass Spectrometry Reviews, 2012, 31, 523-559.	5.4	86
14	Development of different comprehensive two dimensional systems for the separation of phenolic antioxidants. Journal of Separation Science, 2006, 29, 2500-2513.	2.5	81
15	Comprehensive two-dimensional liquid chromatography to quantify polyphenols in red wines. Journal of Chromatography A, 2009, 1216, 7483-7487.	3.7	74
16	Use of partially porous column as second dimension in comprehensive twoâ€dimensional system for analysis of polyphenolic antioxidants. Journal of Separation Science, 2008, 31, 3297-3308.	2.5	72
17	Stop-flow comprehensive two-dimensional liquid chromatography combined with mass spectrometric detection for phospholipid analysis. Journal of Chromatography A, 2013, 1278, 46-53.	3.7	69
18	Comprehensive two-dimensional liquid chromatography–tandem mass spectrometry for the simultaneous determination of wine polyphenols and target contaminants. Journal of Chromatography A, 2016, 1458, 54-62.	3.7	69

#	Article	IF	CITATIONS
19	Ultra high pressure in the second dimension of a comprehensive two-dimensional liquid chromatographic system for carotenoid separation in red chili peppers. Journal of Chromatography A, 2012, 1255, 244-251.	3.7	63
20	Online Comprehensive RPLC \tilde{A} — RPLC with Mass Spectrometry Detection for the Analysis of Proteome Samples. Analytical Chemistry, 2011, 83, 2485-2491.	6.5	60
21	Betula pendula leaves: Polyphenolic characterization and potential innovative use in skin whitening products. Fìtoterapìâ, 2012, 83, 877-882.	2.2	60
22	Multidimensional liquid chromatography in food analysis. TrAC - Trends in Analytical Chemistry, 2017, 96, 116-123.	11.4	59
23	Development of a Millet Starch Edible Film Containing Clove Essential Oil. Foods, 2020, 9, 184.	4.3	58
24	Characterization of the polyphenolic fraction of Morus alba leaves extracts by HPLC coupled to a hybrid ITâ€∓OF MS system. Journal of Separation Science, 2009, 32, 3627-3634.	2.5	56
25	Characterisation of lipid fraction of marine macroalgae by means of chromatography techniques coupled to mass spectrometry. Food Chemistry, 2014, 145, 932-940.	8.2	55
26	High performance characterization of triacylglycerols in milk and milk-related samples by liquid chromatography and mass spectrometry. Journal of Chromatography A, 2014, 1360, 172-187.	3.7	54
27	Determination of the polyphenolic content of a <i>Capsicum annuum </i> L. extract by liquid chromatography coupled to photodiode array and mass spectrometry detection and evaluation of its biological activity. Journal of Separation Science, 2015, 38, 171-178.	2.5	54
28	Phenolic composition and biological activities of Juniperus drupacea Labill. berries from Turkey. Food and Chemical Toxicology, 2011, 49, 2600-2608.	3.6	53
29	Comprehensive two-dimensional liquid chromatography as a powerful tool for the analysis of food and food products. TrAC - Trends in Analytical Chemistry, 2020, 127, 115894.	11.4	52
30	Complementary Analytical Liquid Chromatography Methods for the Characterization of Aqueous Phase from Pyrolysis of Lignocellulosic Biomasses. Analytical Chemistry, 2014, 86, 11255-11262.	6.5	51
31	Profiling and quantifying polar lipids in milk by hydrophilic interaction liquid chromatography coupled with evaporative light-scattering and mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2013, 405, 4617-4626.	3.7	49
32	Juniperus oxycedrus L. subsp. oxycedrus and Juniperus oxycedrus L. subsp. macrocarpa (Sibth. & Diperus oxycedrus C. subsp. macrocarpa (0 rgBT /O 3.6	verlock 10 Ti 49
33	Comprehensive twoâ€dimensional liquid chromatography for polyphenol analysis in foodstuffs. Journal of Separation Science, 2017, 40, 7-24.	2.5	48
34	Determination of flavanones in <i>Citrus</i> juices by means of one―and twoâ€dimensional liquid chromatography. Journal of Separation Science, 2011, 34, 681-687.	2.5	46
35	Comprehensive Liquid Chromatography and Other Liquid-Based Comprehensive Techniques Coupled to Mass Spectrometry in Food Analysis. Analytical Chemistry, 2017, 89, 414-429.	6.5	46
36	Serial coupled columns reversed-phase separations in high-performance liquid chromatography. Journal of Chromatography A, 2008, 1188, 208-215.	3.7	45

#	Article	IF	CITATIONS
37	Screening of volatile compounds composition of white truffle during storage by GCxGC-(FID/MS) and gas sensor array analyses. LWT - Food Science and Technology, 2015, 60, 905-913.	5.2	42
38	Multidimensional Liquid Chromatographic Separations Applied to the Analysis of Food Samples. Journal of Liquid Chromatography and Related Technologies, 2008, 31, 1758-1807.	1.0	40
39	Role of the flavonoid-rich fraction in the antioxidant and cytotoxic activities of <i>Bauhinia forficata</i> Link. (Fabaceae) leaves extract. Natural Product Research, 2016, 30, 1229-1239.	1.8	40
40	Comprehensive chromatographic separations in proteomics. Journal of Chromatography A, 2011, 1218, 8777-8790.	3.7	39
41	Temperature effects on separation on zirconia columns: Applications to one- and two-dimensional LC separations of phenolic antioxidants. Journal of Separation Science, 2007, 30, 462-474.	2.5	38
42	RP‣C×RP‣C analysis of a tryptic digest using a combination of totally porous and partially porous stationary phases. Journal of Separation Science, 2010, 33, 1454-1461.	2.5	38
43	The Phenolic Fraction of Italian Extra Virgin Olive Oils: Elucidation Through Combined Liquid Chromatography and NMR Approaches. Food Analytical Methods, 2019, 12, 1759-1770.	2.6	38
44	Determination of the triacylglycerol fraction in fish oil by comprehensive liquid chromatography techniques with the support of gas chromatography and mass spectrometry data. Analytical and Bioanalytical Chemistry, 2015, 407, 5211-5225.	3.7	36
45	High peak capacity separation of peptides through the serial connection of LC shellâ€packed columns. Journal of Separation Science, 2009, 32, 1129-1136.	2.5	34
46	Mass spectrometric elucidation of triacylglycerol content of Brevoortia tyrannus (menhaden) oil using non-aqueous reversed-phase liquid chromatography under ultra high pressure conditions. Journal of Chromatography A, 2012, 1259, 227-236.	3.7	34
47	Characterization of the polyphenolic fraction of pomegranate samples by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. Natural Product Research, 2020, 34, 39-45.	1.8	34
48	Comparison of High-Temperature Gradient Heart-Cutting and Comprehensive LCÂ×ÂLC Systems for the Separation of Phenolic Antioxidants. Chromatographia, 2007, 66, 661-667.	1.3	33
49	Continuous vs. segmented second-dimension system gradients for comprehensive two-dimensional liquid chromatography of sugarcane (Saccharum spp.). Analytical and Bioanalytical Chemistry, 2014, 406, 4315-4324.	3.7	33
50	Application of Comprehensive Two-Dimensional Liquid Chromatography for Carotenoid Analysis in Red Mamey (Pouteria sapote) Fruit. Food Analytical Methods, 2016, 9, 2335-2341.	2.6	33
51	Characterization of the pigment fraction in sweet bell peppers (<i>Capsicum annuum</i> L.) harvested at green and overripe yellow and red stages by offline multidimensional convergence chromatography/liquid chromatography–mass spectrometry. Journal of Separation Science, 2016, 39, 3281-3291.	2.5	30
52	Determination of the polyphenolic fraction of Pistacia vera L. kernel extracts by comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2019, 411, 4819-4829.	3.7	30
53	Chemical Characterization and Biological Activities of Phenolicâ€Rich Fraction from Cauline Leaves of ⟨i⟩Isatis tinctoria⟨ i⟩ L. (Brassicaceae) Growing in Sicily, Italy. Chemistry and Biodiversity, 2017, 14, e1700073.	2.1	29
54	Determination of the Metabolite Content of Brassica juncea Cultivars Using Comprehensive Two-Dimensional Liquid Chromatography Coupled with a Photodiode Array and Mass Spectrometry Detection. Molecules, 2020, 25, 1235.	3.8	29

#	Article	IF	CITATIONS
55	Development and Validation of a High-Performance Liquid Chromatography Method for the Determination of Histamine in Fish Samples Using Fluorescence Detection with Pre-column Derivatization. Chromatographia, 2020, 83, 893-901.	1.3	28
56	Determination of the Phenol and Tocopherol Content in Italian High-Quality Extra-Virgin Olive Oils by Using LC-MS and Multivariate Data Analysis. Food Analytical Methods, 2020, 13, 1027-1041.	2.6	28
57	Reversed phase versus hydrophilic interaction liquid chromatography as first dimension of comprehensive two-dimensional liquid chromatography systems for the elucidation of the polyphenolic content of food and natural products. Journal of Chromatography A, 2021, 1645, 462129.	3.7	28
58	Untargeted profiling of <i>Glycyrrhiza glabra</i> extract with comprehensive twoâ€dimensional liquid chromatographyâ€mass spectrometry using multiâ€segmented shift gradients in the second dimension: Expanding the metabolic coverage. Electrophoresis, 2018, 39, 1993-2000.	2.4	27
59	Phytochemical Investigation and Antioxidant Activity of Globularia alypum L Molecules, 2021, 26, 759.	3.8	26
60	Flavonoid profile, antioxidant and cytotoxic activity of different extracts from Algerian Rhamnus alaternus L. bark. Pharmacognosy Magazine, 2015, 11, 102.	0.6	25
61	Comparative study of the phenolic profile, antioxidant and antimicrobial activities of leaf extracts of five <i>Juniperus</i> L. (Cupressaceae) taxa growing in Turkey. Natural Product Research, 2020, 34, 1636-1641.	1.8	25
62	Comprehensive twoâ€dimensional liquid chromatography with evaporative lightâ€scattering detection for the analysis of triacylglycerols in <i>Borago officinalis</i> . Journal of Separation Science, 2011, 34, 688-692.	2.5	24
63	Determination of amines and phenolic acids in wine with benzoyl chloride derivatization and liquid chromatography–mass spectrometry. Journal of Chromatography A, 2017, 1523, 248-256.	3.7	24
64	Phenolic profile, antioxidant and cytotoxic properties of polar extracts from leaves and flowers of <i>Isatis tinctoria</i> L. (Brassicaceae) growing in Sicily. Plant Biosystems, 2018, 152, 795-803.	1.6	24
65	Evaluation of antioxidant and anti-inflammatory activity of green coffee beans methanolic extract in rat skin. Natural Product Research, 2020, 34, 1535-1541.	1.8	24
66	Brassica incana Ten. (Brassicaceae): Phenolic Constituents, Antioxidant and Cytotoxic Properties of the Leaf and Flowering Top Extracts. Molecules, 2020, 25, 1461.	3.8	24
67	Phytochemical Profile, Antioxidant Capacity, α-Amylase and α-Glucosidase Inhibitory Potential of Wild Moroccan Inula viscosa (L.) Aiton Leaves. Molecules, 2021, 26, 3134.	3.8	24
68	Development of an online capillary comprehensive 2Dâ€LC system for the analysis of proteome samples. Journal of Separation Science, 2012, 35, 530-533.	2.5	22
69	Chemical characterisation of old cabbage (<i>Brassica oleracea</i> L. var. <i>acephala</i>) seed oil by liquid chromatography and different spectroscopic detection systems. Natural Product Research, 2016, 30, 1646-1654.	1.8	22
70	Capsaicinoids and Carotenoids in Capsicum annuum L.: Optimization of the Extraction Method, Analytical Characterization, and Evaluation of its Biological Properties. Food Analytical Methods, 2016, 9, 1381-1390.	2.6	22
71	<i>Inula viscosa</i> (L.) Aiton leaves and flower buds: Effect of extraction solvent/technique on their antioxidant ability, antimicrobial properties and phenolic profile. Natural Product Research, 2020, 34, 46-52.	1.8	22
72	Superheated water as chromatographic eluent for parabens separation on octadecyl coated zirconia stationary phase. Journal of Separation Science, 2007, 30, 1125-1130.	2.5	21

#	Article	IF	Citations
73	Phytochemical Characterization and Biological Activities of a Hydroalcoholic Extract Obtained from the Aerial Parts of <i>Matthiola incana</i> (L.) R.B <scp>r</scp> . subsp. <i>incana</i> (Brassicaceae) Growing Wild in Sicily (Italy). Chemistry and Biodiversity, 2019, 16, e1800677.	2.1	20
74	Concentration of Potentially Bioactive Compounds in Italian Extra Virgin Olive Oils from Various Sources by Using LC-MS and Multivariate Data Analysis. Foods, 2020, 9, 1120.	4.3	20
75	Flavonoid profile, antioxidant and antiglycation properties of <i>Retama sphaerocarpa</i> fruits extracts. Natural Product Research, 2018, 32, 1911-1919.	1.8	19
76	Polyphenolic compounds with biological activity in guabiroba fruits (<i>Campomanesia) Tj ETQq0 0 0 rgBT /Over 2020, 41, 1784-1792.</i>	lock 10 Tf 2.4	50 627 Td (x
77	Evaluation of matrix effect in oneâ€dimensional and comprehensive twoâ€dimensional liquid chromatography for the determination of the phenolic fraction in extra virgin olive oils. Journal of Separation Science, 2020, 43, 1781-1789.	2.5	19
78	Polyphenolic profile, antibacterial activity and brine shrimp toxicity of leaf extracts from six Tunisian spontaneous species. Natural Product Research, 2021, 35, 1057-1063.	1.8	19
79	A direct sensitivity comparison between flowâ€modulated comprehensive 2D and 1D GC in untargeted and targeted MSâ€based experiments. Journal of Separation Science, 2013, 36, 2746-2752.	2.5	18
80	Blood orange (Citrus sinensis) as a rich source of nutraceuticals: investigation of bioactive compounds in different parts of the fruit by HPLC-PDA/MS. Natural Product Research, 2019, 35, 1-5.	1.8	18
81	Wild strawberry (Arbutus unedo): Phytochemical screening and antioxidant properties of fruits collected in northern Morocco. Arabian Journal of Chemistry, 2020, 13, 6299-6311.	4.9	18
82	Effect of seasonal variation on the chemical composition and antioxidant and antifungal activities of Convolvulus althaeoides L. leaf extracts. Arabian Journal of Chemistry, 2020, 13, 5651-5668.	4.9	18
83	Development and Validation of a TLC-Densitometry Method for Histamine Monitoring in Fish and Fishery Products. Molecules, 2020, 25, 3611.	3.8	17
84	Free carotenoids and carotenoids esters composition in Spanish orange and mandarin juices from diverse varieties. Food Chemistry, 2019, 300, 125139.	8.2	16
85	An hydroxytyrosol enriched extract from olive mill wastewaters exerts antioxidant activity and antimicrobial activity on <i>Pseudomonas savastanoi</i> pv. <i>savastanoi</i> and <i>Agrobacterium tumefaciens</i> Natural Product Research, 2021, 35, 2677-2684.	1.8	16
86	Determination of bioactive compounds in extra virgin olive oils from 19 Moroccan areas using liquid chromatography coupled to mass spectrometry: a study over two successive years. European Food Research and Technology, 2021, 247, 2993-3012.	3.3	16
87	Phenolic Compounds, Antioxidant and Antibacterial Activities of Extracts from Aerial Parts of <i>Thymus zygis</i> subsp. <i>gracilis</i> , <i>Mentha suaveolens</i> and <i>Sideritis incana</i> from Morocco. Chemistry and Biodiversity, 2022, 19, .	2.1	16
88	Beta vulgaris subsp. maritima: A Valuable Food with High Added Health Benefits. Applied Sciences (Switzerland), 2022, 12, 1866.	2.5	16
89	Characterization of Phenolic Compounds, Vitamin E and Fatty Acids from Monovarietal Virgin Olive Oils of "Picholine marocaine―Cultivar. Molecules, 2020, 25, 5428.	3.8	15
90	Botanical and Genetic Identification Followed by Investigation of Chemical Composition and Biological Activities on the Scabiosa atropurpurea L. Stem from Tunisian Flora. Molecules, 2020, 25, 5032.	3.8	15

#	Article	IF	CITATIONS
91	Multidimensional liquid chromatography approaches for analysis of food contaminants. Journal of Separation Science, 2021, 44, 17-34.	2.5	15
92	Determination of multi-pesticide residues in vegetable products using a "reduced-scale―Quechers method and flow-modulated comprehensive two-dimensional gas chromatography-triple quadrupole mass spectrometry. Journal of Chromatography A, 2021, 1645, 462126.	3.7	15
93	Phytochemical Characterization of Rhus coriaria L. Extracts by Headspace Solid-Phase Micro Extraction Gas Chromatography, Comprehensive Two-Dimensional Liquid Chromatography, and Antioxidant Activity Evaluation. Molecules, 2022, 27, 1727.	3.8	15
94	Physico-Chemical and Phytochemical Characterization of Moroccan Wild Jujube "Zizyphus lotus (L.)― Fruit Crude Extract and Fractions. Molecules, 2020, 25, 5237.	3.8	14
95	Exploration of Rapid Evaporative-Ionization Mass Spectrometry as a Shotgun Approach for the Comprehensive Characterization of Kigelia Africana (Lam) Benth. Fruit. Molecules, 2020, 25, 962.	3.8	14
96	Phenolic profile and biological properties of the leaves of Ficus vasta Forssk. (Moraceae) growing in Egypt. BMC Complementary and Alternative Medicine, 2018, 18, 161.	3.7	13
97	Elucidation of Antioxidant Compounds in Moroccan Chamaerops humilis L. Fruits by GC–MS and HPLC–MS Techniques. Molecules, 2021, 26, 2710.	3.8	13
98	Dittrichia viscosa L. Leaves: A Valuable Source of Bioactive Compounds with Multiple Pharmacological Effects. Molecules, 2022, 27, 2108.	3.8	13
99	An updated review of extraction and liquid chromatography techniques for analysis of phenolic compounds in honey. Journal of Food Composition and Analysis, 2022, 114, 104751.	3.9	13
100	Antimicrobial activities, toxicity and phenolic composition of <i>Asphodeline anatolica</i> E. Tuzlaci leaf extracts from Turkey. Natural Product Research, 2016, 30, 2620-2623.	1.8	12
101	Optimization of Ultrasonicated Kaempferol Extraction from Ocimum basilicum Using a Box–Behnken Design and Its Densitometric Validation. Foods, 2020, 9, 1379.	4.3	12
102	Chemical Characterization of Three Accessions of Brassica juncea L. Extracts from Different Plant Tissues. Molecules, 2020, 25, 5421.	3.8	12
103	Carotenoids, Fatty Acids, and Volatile Compounds in Apricot Cultivars from Romania—A Chemometric Approach. Antioxidants, 2020, 9, 562.	5.1	12
104	Distribution of bioactives in entire mill chain from the drupe to the oil and wastes. Natural Product Research, 2021, 35, 4182-4187.	1.8	12
105	Monoacylglycerol and diacylglycerol production by hydrolysis of refined vegetable oil byâ€products using an immobilized lipase from ⟨i⟩Serratia⟨/i⟩ sp. W3. Journal of Separation Science, 2018, 41, 4323-4330.	2.5	11
106	Evaluation of Italian extra virgin olive oils based on the phenolic compounds composition using multivariate statistical methods. European Food Research and Technology, 2020, 246, 1241-1249.	3.3	11
107	Sets of internal and external factors influencing olive oil (Olea europaea L.) composition: a review. European Food Research and Technology, 2022, 248, 1069-1088.	3.3	11
108	Silene vulgaris subsp. macrocarpa leaves and roots from Morocco: assessment of the efficiency of different extraction techniques and solvents on their antioxidant capacity, brine shrimp toxicity and phenolic characterization. Plant Biosystems, 2020, 154, 692-699.	1.6	10

#	Article	IF	Citations
109	Isolation of Microalgae from Mediterranean Seawater and Production of Lipids in the Cultivated Species. Foods, 2020, 9, 1601.	4.3	10
110	Phytochemical Profile and Antioxidant Activity of the Aerial Part Extracts from Matthiola incana subsp. rupestris and subsp. pulchella (Brassicaceae) Endemic to Sicily. Chemistry and Biodiversity, 2021, 18, e2100167.	2.1	10
111	The Digestibility of Hibiscus sabdariffa L. Polyphenols Using an In Vitro Human Digestion Model and Evaluation of Their Antimicrobial Activity. Nutrients, 2021, 13, 2360.	4.1	10
112	Study of the carotenoid composition in membrillo, guanabana toreta, jobo and mamey fruits. Fruits, 2015, 70, 163-172.	0.4	10
113	<i>Betula pendula</i> Roth leaves: gastroprotective effects of an HPLC-fingerprinted methanolic extract. Natural Product Research, 2013, 27, 1569-1575.	1.8	9
114	Evaluation of the availability of delphinidin and cyanidin-3-O-sambubioside from Hibiscus sabdariffa and 6-gingerol from Zingiber officinale in colon using liquid chromatography and mass spectrometry detection. European Food Research and Technology, 2019, 245, 2425-2433.	3.3	9
115	Characterization of monoacylglycerols and diacylglycerols rich in polyunsaturated fatty acids produced by hydrolysis of Musteleus mustelus liver oil catalyzed by an immobilized bacterial lipase. Journal of Chromatography A, 2020, 1613, 460692.	3.7	9
116	Identification of Fatty Acid, Lipid and Polyphenol Compounds from Prunus armeniaca L. Kernel Extracts. Foods, 2020, 9, 896.	4.3	9
117	Phytochemical Constituents, Antioxidant Activity, and Toxicity Assessment of the Aerial Part Extracts from the Infraspecific Taxa of Matthiola fruticulosa (Brassicaceae) Endemic to Sicily. Molecules, 2021, 26, 4114.	3.8	9
118	Phenolic compounds, in vivo anti-inflammatory, analgesic and antipyretic activities of the aqueous extracts from fresh and dry aerial parts of Brocchia cinerea (Vis.). Journal of Pharmaceutical and Biomedical Analysis, 2022, 213, 114695.	2.8	9
119	Production and Characterization of a Bioemulsifier Derived from Microorganisms with Potential Application in the Food Industry. Life, 2022, 12, 924.	2.4	9
120	Novel comprehensive multidimensional liquid chromatography approach for elucidation of the microbosphere of shikimate-producing Escherichia coli SP1.1/pKD15.071 strain. Analytical and Bioanalytical Chemistry, 2018, 410, 3473-3482.	3.7	8
121	Dye Removal from Colored Textile Wastewater Using Seeds and Biochar of Barley (Hordeum vulgare) Tj ETQq1 1	0.784314 2.5	rgBT /Overl
122	Application and Effects of Ohmic-Vacuum Combination Heating on the Quality Factors of Tomato Paste. Foods, 2021, 10, 2920.	4.3	8
123	Determination of the polyphenolic content of <i>Ammodaucus leucotrichus</i> Cosson and Durieu by liquid chromatography coupled with mass spectrometry and evaluation of the antioxidant and antiglycation properties. Journal of Separation Science, 2022, 45, 3301-3309.	2.5	7
124	Characterization of Rubus fruticosus L. berries growing wild in Morocco: phytochemical screening, antioxidant activity and chromatography analysis. European Food Research and Technology, 2021, 247, 1689-1699.	3.3	6
125	Determination of the Phenolic Profile by Liquid Chromatography, Evaluation of Antioxidant Activity and Toxicity of Moroccan Erica multiflora, Erica scoparia, and Calluna vulgaris (Ericaceae). Molecules, 2022, 27, 3979.	3.8	6
126	Salvia officinalis and Lippia triphylla: Chemical characterization and evaluation of antidepressant-like activity. Journal of Pharmaceutical and Biomedical Analysis, 2021, 203, 114207.	2.8	5

#	Article	IF	CITATIONS
127	Development of a new HPLC method for rapid histamine quantification in fish and fishery products without sample clean-up. European Food Research and Technology, 2022, 248, 1679-1689.	3.3	5
128	Rapid elimination of copper (<scp>II</scp>), nickel (<scp>II</scp>) and chromium (<scp>VI</scp>) ions from aqueous solutions by charcoal modified with phosphoric acid used as a green biosorbent. Polymers for Advanced Technologies, O, , .	3.2	5
129	Phenolic and Volatile Composition and Antioxidant Properties of the Leaf Extract of Brassica fruticulosa subsp. fruticulosa (Brassicaceae) Growing Wild in Sicily (Italy). Molecules, 2022, 27, 2768.	3.8	5
130	Chemical profile, antibacterial, antioxidant and insecticidal properties of the essential oil from <i>Tetraclinis articulata</i> (Vahl) masters cones. Journal of Essential Oil Research, 2022, 34, 383-393.	2.7	5
131	Determination of the polyphenolic content of berry juices using focusing-modulated comprehensive two-dimensional liquid chromatography coupled to mass spectrometry detection. Analytical and Bioanalytical Chemistry, 2023, 415, 2371-2382.	3.7	5
132	Lipidomics. Comprehensive Analytical Chemistry, 2015, 68, 395-439.	1.3	4
133	8-Hydroxyquinoline-2-Carboxylic Acid as Possible Molybdophore: A Multi-Technique Approach to Define Its Chemical Speciation, Coordination and Sequestering Ability in Aqueous Solution. Biomolecules, 2020, 10, 930.	4.0	4
134	Comprehensive Two-Dimensional Liquid Chromatography Coupled to Mass Spectrometry. Comprehensive Analytical Chemistry, 2018, 79, 81-123.	1.3	3
135	Nano Milk Protein-Mucilage Complexes: Characterization and Anticancer Effect. Molecules, 2021, 26, 6372.	3.8	3
136	Effects of \hat{l}^2 -glucan extracted from Saccharomyces cerevisiae on the quality of bio-yoghurts: in vitro and in vivo evaluation. Journal of Food Measurement and Characterization, 0, , .	3.2	3
137	Comprehensive two-dimensional liquid chromatography. , 2017, , 403-415.		2
138	Bioactives Screening in Overripe Fruits and Vegetables by Liquid Chromatography Coupled to Photodiode Array and Mass Spectrometry Detection. Food Analytical Methods, 2018, 11, 3053-3070.	2.6	2
139	Leucine-Rich, Potent Anti-Bacterial Protein against Vibrio cholerae, Staphylococcus aureus from Solanum trilobatum Leaves. Molecules, 2022, 27, 1167.	3.8	2
140	Positive Influences of Ohmicsonication on Phytochemical Profile and Storage Stability of Not-from-Concentrate Mango Juice. Molecules, 2022, 27, 1986.	3.8	2
141	Optimized Green Extraction of Polyphenols from Cassia javanica L. Petals for Their Application in Sunflower Oil: Anticancer and Antioxidant Properties. Molecules, 2022, 27, 4329.	3.8	2
142	Recent Advances in Comprehensive Two-Dimensional Liquid Chromatography for the Analysis of Natural Products., 2017,, 287-307.		1
143	Hyphenations of 2D capillary-based LC with mass spectrometry. , 2020, , 369-412.		1
144	Optimal Design Approach Applied to Headspace GC for the Monitoring of Diacetyl Concentration, Spectrophotometric Assessment of Phenolic Compounds and Antioxidant Potential in Different Fermentation Processes of Barley. Applied Sciences (Switzerland), 2022, 12, 37.	2.5	1

#	Article	IF	CITATIONS
145	Profiling the Volatile and Non-Volatile Compounds along with the Antioxidant Properties of Malted Barley. Separations, 2022, 9, 119.	2.4	1
146	Chemical characterization of <i>Anthemis parlatoreana</i> fresh and dried aerial parts by GC and LC chromatographic techniques and evaluation of the antioxidant properties. Plant Biosystems, 2023, 157, 38-46.	1.6	1
147	Phytochemical screening of ethanolic extracts of <i>Cuminum cyminum</i> L. seeds along with the evaluation of antidiabetic properties by molecular docking approach. Natural Product Research, 2023, 37, 681-686.	1.8	1
148	Phytochemical characterization and antioxidant activity of the aerial part extracts from two species of $\langle i \rangle$ Matthiola $\langle i \rangle$ wild in Sicily: $\langle i \rangle$ Matthiola sinuata $\langle i \rangle$ and $\langle i \rangle$ M. tricuspidata $\langle i \rangle$ ($\langle i \rangle$ Brassicaceae $\langle i \rangle$). Plant Biosystems, 2023, 157, 252-261.	1.6	1
149	Green Sample-Preparation Techniques in Comprehensive Two-Dimensional Chromatography. Comprehensive Analytical Chemistry, 2017, 76, 601-623.	1.3	O
150	Analysis of the Carotenoid Composition in Overripe Fruits by Advanced Liquid Chromatography Techniques. Journal of Nutritional Health & Food Engineering, 2016, 4, .	0.5	0
151	Phenolic constituents, antioxidant and α-amylase inhibitory activities ofÂ <i>Pulicaria vulgaris</i> growing in Tunisia: an <i>in vitro</i> and <i>in silico</i> study. Plant Biosystems, 2023, 157, 61-70.	1.6	0